

We do general Banking Business
and Solicit Your Patronage

FIRST NATIONAL BANK

TUCUMCARI, NEW MEXICO

United States Depository
Capital and Surplus \$60,000.00

OFFICERS AND DIRECTORS

H. B. JONES, President	DONALD STEWART
A. B. SIMPSON, Vice President	JOSEPH ISRAEL
EARL GEORGE, Cashier	I. C. BARNES
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The Only National Bank in Tucumcari and the Oldest
and Largest Bank in Quay County

Hamilton Insurance Agency

109 East Main Street
OUR MOTTO

Is to have things done exactly right, which is of ut-
most importance in Insurance offices. Our business
is insurance exclusively. Nothing else to look after.
C. B. HAMILTON, Owner and Manager.

ELLIS TRANSFER

And Feed Store

EAST MAIN STREET

Everything in Drayage on short notice. Everything
in Feed for the animals.

OFFICE PHONE 165

RESIDENCE 327

THE MAY BAR

SILAS MAY, Prop.

JOHN GRAYSON, Mgr.

The Oldest Saloon in town; the Oldest Whiskey; the oldest Bar tenders;
and the proper place for a good Old Time any Old Time.

POOL ROOM AND LUNCH COUNTER IN CONNECTION

SAME OLD PLACE

J. K. SUCH

Watchmaker and Jeweler

West Main Street Tucumcari
New Mexico

ALL WORK GUARANTEED

Give Him a Call



The Latest Thing in Stoves

For a midnight supper, as for any other meal at any
other time, the very latest thing in stoves—the best
that stove-artists can do—is a

New Perfection Oil Cook-stove

It is as quick as gas, steadier and
handier than coal, cheaper than elec-
tricity.

The New Perfection Stove is handily finished
in nickel, with cabinet top, drop shelves, towel
rack, etc. Made with 1, 2 or 3 burners.

All dealers carry the New Perfection Stove.
Free Cook-Book with every stove. Cook-Book also
given to anyone sending 5 cents to cover mailing cost.

CONTINENTAL OIL CO.

Denver, Pueblo, Albuquerque, Cheyenne, Butte,
Boise, Salt Lake City

PAPER BAG COOKING

EXCELLENT FOR ALL FISH.

By Martha McCulloch Williams.
Cook fish by M. Soyer's paper bag
method for several reasons. The first
but not the best of them is to save
smells. Experience has shown that
the smell, though not absolutely pre-
vented is so minimized as to be in-
offensive.

The second reason is, the saving of
time and trouble. There is absolute-
ly no danger of scorching—all the
watching necessary is a look in to see
when the bag is brown enough to
have the heat lessened. It takes from
three to ten minutes—depending
something on the weather, something
on the fuel—especially if it is gas—
and something on the grates or jets
in which the burning goes forward.
When the bag-corners turn a dead-
leaf brown and the upper surface is
faintly yellow, slack the heat—either
by turning out flame, pushing in dam-
pers, or setting the oven door ajar.
It is this lowered heat that prevents
the possibility of scorching—a pre-
vention which anybody who has ever
cooked will appreciate.

The last and greatest reason for
the bag is the bettering of the fish
itself. A paper bag will not make
stale fish fresh, nor that which is
coarse and savorless tasty. But given
good fish, it will cook it to the queen's
taste, turning it out tender, flaky,
flavorous, with all the goodness of
the seasoning or saucing driven
through and through it.
(Copyright, 1911, by the Associated
Literary Press.)

SOME OF MY FAVORITE FISH RECIPES.

By Nicolas Soyer, Chef of Brooks'
Club, London.

Cod Bourgeoise.—Take two slices
of cod, season with salt and pepper,
and lay them in a well-buttered bag.
Place two mushrooms and two sliced
tomatoes on top of the fish, add a
chopped shallot, dot over with butter,
squeeze over with lemon juice, seal
up and cook for fifteen minutes.

Cod a la Valaisienne.—Take a cutlet,
spread each side well with butter, dip
into seasoned flour, then sprinkle
very thickly with grated cheese. A
mixture of Parmesan and Gruyeres is
best, but any kind, even Dutch, will
do. Grease a bag well with butter.
Put in the fish and add to it either a
gill of good fish stock or flavored milk
(i. e., milk in which a slice each of
onion, turnip and carrot, and a bit of
celery, have simmered for fifteen
minutes). Seal bag and cook twenty
to thirty minutes, according to the
thickness of the cutlet, in a moderate-
ly hot oven. Turn out gently on to a
hot dish. Pour the sauce over, sprin-
kle flaked shrimps on top, and serve.
The shrimps should be made hot, not
cooked, in a little roll of well-greased
paper bag, separately.

Halibut a la Minute.—Season a slice
of halibut about an inch thick with
salt and pepper and roll in flour. Slice
two tomatoes, lay them over the fish,
squeeze lemon juice upon them, dot
with bits of butter rather thickly, put
into a thickly buttered bag, and cook
fifteen minutes in a very hot oven. If
the oven heat has to be slackened, cook
for ten minutes longer—fish requires
always to be well done.

Cod.—Slice three pounds of fish,
season well with salt and pepper, add
a small onion chopped, and a few
sweet herbs. Mix to a smooth paste
an ounce of butter or beef dripping, a
large tablespoonful of flour, and three
parts of a glass of milk. Any sauce
can be used to flavor the paste, though
none is necessary. Put the paste and
the fish together into a well buttered
paper bag, seal tight, and cook in a
hot oven twenty minutes.

Stewed Eels.—Cut two eels in pieces
two inches long. Add salt and pep-
per, chopped parsley, a small onion
chopped, a teaspoonful of flour, and a
pinch of sweet herbs. Put into a
greased bag with two spoonfuls of
milk, water, or stock, or either of
them mixed half and half. Butter
makes the dish much richer, but can
be left out. Cook twenty minutes in
a moderate oven and serve from the
bag or a very hot dish.

Smoked Haddock.—Clean a smoked
haddock weighing about two pounds,
season it well with cayenne pepper,
but no salt. Pour upon it two large
tablespoonfuls of milk and a little
white sauce. Sprinkle with Parmesan
cheese and a few bread crumbs. Add
enough melted butter to moisten the
crumbs, put the fish in a well-bu-
tered bag, seal, and cook for twenty
minutes in a very hot oven.

Stuffed Fresh Haddock.—Cut a
cooked onion with three tablespoon-
fuls of bread crumbs. Add an ounce
of butter, salt and pepper to taste, a
little chopped parsley and a beaten
egg. Mix thoroughly, stuff the fish
with the mixture, tie up, roll in flour,
place in a bag well greased, dot the
fish over with butter, seal the bag,
and cook for twenty minutes in a hot
oven.

Fish Croquettes.—Mix one pound
of cold fish, free of the skin and bone,
with two tablespoonfuls of white
sauce and season well with salt, pep-
per, cayenne, and a little chopped
parsley. Form into croquettes, roll
them in eggs and bread crumbs, place
in a well-greased bag, seal and cook
for twenty minutes in a very hot
oven.
(Copyright, 1911, by Sturges & Walton
Company.)

Genuine Paper Bags for Paper Bag
Cookery are sold by

WELFORD & WHITE

Lodge Directory

Masons

Tucumcari Lodge No. 27, A. F. & A.
M. meets in Masonic Hall. Regular
meetings 1st and 3rd Mondays of each
month at 7:30 p. m. All visiting broth-
ers welcome.

E. G. Jacobs, W. M.
J. E. Whitmore, Sec'y

Royal Arch Chapter

Tucumcari Royal Arch Chapter No.
13. Regular Conventions 2nd and 4th
Mondays of each month in Masonic hall
at 7:30 p. m. All visiting companions
welcome.

A. R. Carter, High Priest
J. E. Whitmore, Sec'y

Eastern Star

Bethel Chapter No. 15, Order Eastern
Star, meets in Masonic hall every 2nd
and 4th Tuesday nights at 8:00 p. m.
Visitors cordially invited.

Mrs. Margaret Whitmore, W. M.
Mrs. J. C. Elkins, Sec'y

I. O. O. F.

Tucumcari Lodge I. O. O. F. meets in
Masonic hall every Thursday night.
Visiting Brothers always welcome.

J. O. Hart, N. G.
Fred Kruger, V. G.
George Yost, Sec'y

Rebekah

Ruth Rebekah Lodge No. 4, meets
the 1st and 3rd Tuesday night of each
month in Masonic hall. Visitors wel-
come.

Miss Belle Parker, N. G.
Mrs. A. A. Harvey, V. G.
Miss Florence Sargy, Sec'y

Modern Woodmen

Modern Woodmen of America meet
in Masonic hall the 4th Friday night
of each month. Visiting Brothers wel-
come.

A. Falkenberg, V. G.
Dr. O. E. Brown, W. A.
E. W. Bowen, Clerk

B. of L. E.

Company Div. No. 748, B. of L. E.
meets every Monday afternoon at 2:00
p. m. in Masonic hall.

J. R. McAlpine, C. E.
E. G. Jacobs, Sec. & Treas.

B. of R. T.

Brotherhood of Railway Trainmen,
No. 788, meets every Saturday evening
in Masonic hall.

R. C. O'Connor, Pres.
D. W. Clark, Treas.
D. A. MacKenzie, Sec'y

B. L. F. & E.

B. L. F. & E. meets every Tuesday
at 2:00 p. m. in the Masonic hall.

M. J. Carroll, Pres.
W. A. Alexander,
Rec. and Financial Sec'y

G. I. A.

Pajarito Div. No. 468, G. I. A., meets
2nd and 4th Wednesdays 2:30 at Ma-
sonic hall.

Mrs. E. E. Clark, Pres.
Mrs. F. S. Simmons, Sec'y
Mrs. J. R. McAlpine, Ins. Sec.

LOYAL ORDER OF MOOSE

Meets every Tuesday evening at Masonic
Hall.

C. C. Davidson, Dictator
T. L. Welch, Secretary

RECEIVERS NOTICE

I am now prepared to accept bids on
the following described property owned
by the International Bank of Commerce
Tucumcari, N. M.

NE 1/4 NE 1/4 Sec 25 Twp 19N Rng 30
E., and NE 1/4 NW 1/4 Sec 20 and SE 1/4
SW 1/4 Sec 19 Twp 19N Rng 31 E., con-
taining 192 24-100 acres, and SE 1/4
SW 1/4, W 1/2 SE 1/4 Sec 15, and NW 1/4
NE 1/4 Sec 24 Twp 19N Rng 30 E., con-
taining 160 acres, Quay county, N. M.

SE 1/4 SW 1/4, W 1/2 SE 1/4, and SE 1/4
SE 1/4 Sec 9, Twp 8N, Rng 32 E., con-
taining 100 acres, Quay county, N. M.

SE 1/4 NW 1/4 and SW 1/4 NE 1/4 and lots
2 and 3 Sec 4 Twp 19N Rng 31 E., con-
taining 150 91-100 acres, Quay county,
N. M.

SW 1/4 and the SE 1/4 Sec 7 Twp 8N,
Rng 30 E., Quay county, N. M., con-
taining 320 acres.

SE 1/4 Sec 25 Twp 17N, Rng 36 E.,
Quay county, N. M., containing 10
acres.

All of Block 18 in Belknap 2nd Addi-
to Nara Vista, N. M., one story frame
building on property.

Lots C, D and E, of Lerner's Sub-
div. of lots 1, 2, 3 and 4 of Block 10
original townsite Tucumcari, lots D,
E, and F Chenaub's Sub-Div. of lots
8, 9, 10, 11, 12 of Block 18 of Tucum-
cari, lots B, C, D, and E Lerner's Sub-
Div. of lots 9, 10, 11 and 12 of Blk 31
OT Tucumcari, N. M.

Lots 7 and 8 Block 18 Notice Addi-
to Tucumcari, N. M.

Lot 5 Block 13 OT Tucumcari, N. M.

Lots 3, 4, 5, and 6 Block 4 Gamble
Add to Tucumcari, N. M.

H. B. JONES, Receiver,
International Bank of Commerce
Tucumcari, N. M.

Stubborn Case

"I was under the treatment of two doctors," writes
Mrs. R. L. Phillips, of Indian Valley, Va., "and they pro-
nounced my case a very stubborn one, of womanly weak-
ness. I was not able to sit up, when I commenced to
take Cardui.

I used it about one week, before I saw much change.
Now, the severe pain, that had been in my side for years,
has gone, and I don't suffer at all. I am feeling better than
in a long time, and cannot speak too highly of Cardui."

TAKE CARDUI The Woman's Tonic

if you are one of those ailing women who suffer from any
of the troubles so common to women.

Cardui is a builder of womanly strength. Composed
of purely vegetable ingredients, it acts quickly on the
womanly system, building up womanly strength, toning up
the womanly nerves, and regulating the womanly system.
Cardui has been in successful use for more than 50 years.
Thousands of ladies have written to tell of the benefit they
received from it. Try it for your troubles. Begin today.

Write to Ladies' Advisory Dept., Chattanooga Medicine Co., Chattanooga, Tenn.,
for Special Instructions, and 64-page book, "Home Treatment for Women," sent free. [52]

FRENCH BAKERY

BEGINNING TUESDAY EVENING

We will deliver ICE CREAM AND CAKE
three times a week, on Tuesday, Thursday and
Saturday evenings delivery. Watch for our
Bread Wagon, twice a day.

L. POIMBOEUF, Proprietor

Tucumcari Steam Laundry

C. L. McCRAE, Prop.

Newly equipped with the latest modern machin-
ery. Patronize a home institution with a pay-roll of
more than \$750 per month. We guarantee Satisfac-
tion under the management of a thoroughly practi-
cal Laundry Man of twenty years experience.

All Garments Repaired and Button Sewed On

Cleaning and Pressing a Specialty

PHONE 192 AND WE WILL DO THE REST

BEST BEER

RECORD'S PLACE

at

ELY & HAWKINS, Proprietors

Our special is now here for drinking beer. Our famous Cold Bottle
beer and other drinks to suit our customers. Family trade solicited.
Most other business promptly attended to. Soft drinks as well as Best
Cigars and Cigars.

GOOD WHISKEY AT THE

White Elephant Saloon

Jug and Bottle Trade Solicited. Shipping orders promptly filled
West Main street, near Opera House

A. B. Dauber, Proprietor

Take a bath at the Palace Bath Rooms

All the comforts and con-
veniences of the city shops. If Your Razor Pulls,
bring it in and have it sharpened. The Best Barbers
at your service.

O. Sandusky, Proprietor

THE PALACE BARBER SHOP

The News 1.50 the Year